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(54) **COMPOSITION FOR SEASONING**

(57) Abstract:

PURPOSE: To obtain the titled composition having mitigated bitter taste and unagreeable taste of KCl, and usable as a substitute for table salt, by compounding KCl, an edible organic Ca salt, and a glutamic acid salt and/or a nucleic acid seasoning substance.

CONSTITUTION: 100pts.wt. of purified KCl separated

from rock salt is mixed with (A) 1.5W30pts.wt. of an edible organic Ca salt (e.g. Ca lactate), (B) 1W 30pts.wt. of a glutamic acid salt (e.g. sodium L-glutamate) and/or 0.01W5pts.wt. of a nucleic acid seasoning substance (e.g. a mixture of sodium 5'-inosylate and sodium 5'-guanylate at a weight ratio of 1:1) and if necessary (C) 1W50pts.wt. of NaCl.

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